SAMI7

# Combi steam oven

## user manual

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# using this manual

Thank you for purchasing a SAMSUNG combi steam oven.

Your Owner's Manual contains important safety instructions and essential information on using and caring for your new combi steam oven.

Before using your oven, please read all the information in this manual and keep it for future reference.

A handy quick look-up guide explaining basic cooking operations is provided inside the front cover for your convenience.

**WARNING or CAUTION**

**Important**

**Note**

# safety instructions

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

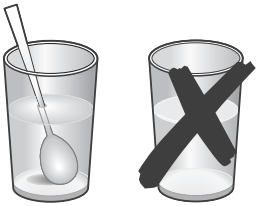
1. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
2. Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
3. Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
   **(1)** Door (bent)
   **(2)** Door hinges (broken or loose)
   **(3)** door seals and sealing surfaces
4. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

# IMPORTANT SAFETY INSTRUCTIONS

⚠ **CAUTION:** READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- Only use utensils that are suitable for use in microwave ovens;
  **DO NOT** use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
  Remove wire twist ties from paper or plastic bags.
  **Reason:** Electric arcing or sparking may occur and may damage the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  Do not use your microwave oven to dry newspapers or clothes
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation **ALWAYS** allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
  Stir during heating, if necessary, and ALWAYS stir after heating.



**In the event of scalding, follow these FIRST AID instructions:**

  - Immerse the scalded area in cold water for at least 10 minutes.
  - Cover with a clean, dry dressing.
  - Do not apply any creams, oils or lotions.

- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
  **NEVER** heat a babys bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;

- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

  **Reason:** The hot air or steam released may cause scalding.
- You may notice a Clicking sound during operation(especially when the oven is defrosting).

  **Reason:** This sound is normal when the electrical power output is changing.
- **DO NOT** operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.
- The microwave oven shall not be placed in a cabinet.

# IMPORTANT

- Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.(If provided)

⚠ **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

⚠ **WARNING:** It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

⚠ **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

# contents


**INSTALLING YOUR MICROWAVE OVEN** 7

7 Installing your oven

**OVEN FEATURES** 9

9 Checking the product and parts
9 Accessories
10 Checking the control panel

**BEFORE YOU BEGIN** 11

11 Setting the clock
12 Setting the water hardness

**OVEN USE** 14

14 Types of heating
16 Using the steam mode
19 Using the steam combi mode
21 Using the steam plus microwave mode
22 Using the fan oven mode
24 Using the grill mode
25 Using the auto persian cook mode
29 Using the auto steam cook mode
33 Setting the standing time
33 Using power defrost mode
35 How a microwave oven works
36 Using the microwave modes
45 Switching off the beeper
46 Child safety lock

**CLEANING AND CARE** 47

47 Cleaning your oven

**TROUBLESHOOTING AND ERROR CODE** 51

51 Storing and repairing your microwave oven
51 Troubleshooting

**TECHNICAL DATA** 53

53 Technical data

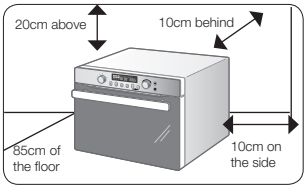
# installing your microwave oven



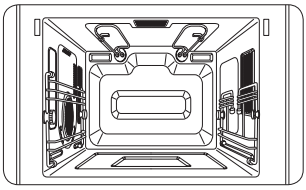
## INSTALLING YOUR OVEN

Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.

- When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



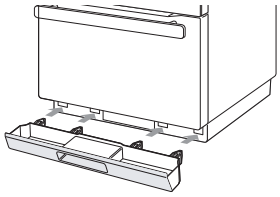

- This microwave oven has to be positioned so that plug is accessible.



- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent. For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

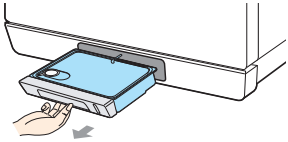
### Handling, installing and removing the water tray

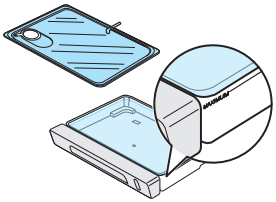
1. Before installing or removing the water tray, remove the water tank from the main unit.
2. This is a plate that holds food remains or moisture in the door Insert it in the direction of the arrow towards the front panel.
3. To remove the tray, pull it out.
4. Please be careful, as there may be water inside.



## Handling and adding water to the water tank

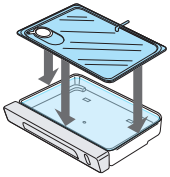
1. Remove the water tank from the main unit.
2. Hold the tank by the handle and pull it out in the direction of the arrow.
3. Open the lid of the tank and wash it off with water.
4. Pour water into the tank.
5. Add water up to the max line of the tank.

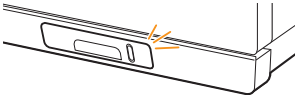




## Installing the water tank

1. Close the lid of the tank.
2. Press down over the lid so that it closes fi rmly.
3. Insert the tank into the main unit.
4. Insert it all the way down so that it fi ts fi rmly.
5. An improper installation can cause a water leak or result in less steam.

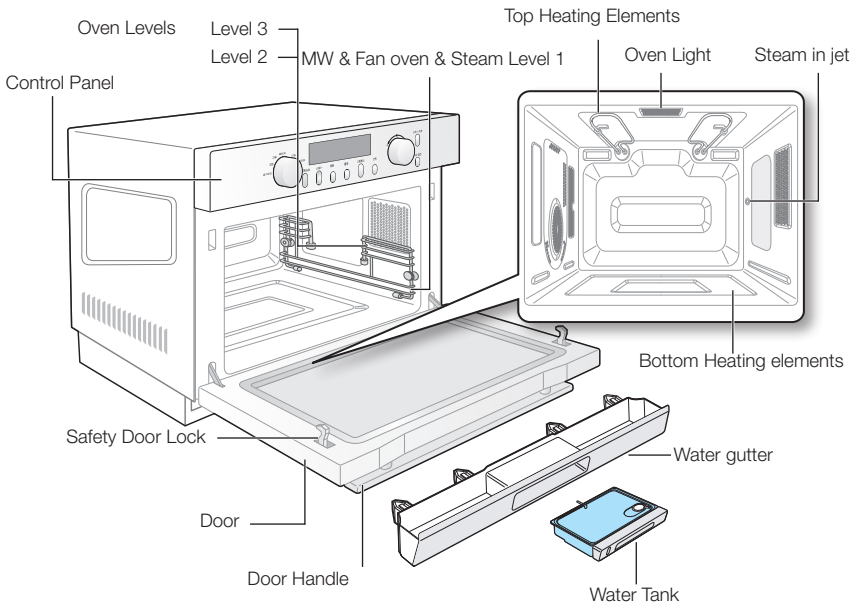




- Keep the water tank clean at all times.
- Use only purified or tap water. Do not use mineral, alkali ionized or spring water.
  Otherwise, it may cause a blockage inside the steam outlet.
- Do not add any type of water other than water mentioned above into the water tank.
  Otherwise, it may cause a malfunction.
- For steam cooking, add suffi cient water into the water tank and install the tank into the main unit correctly If there is too little water or it was installed incorrectly, the machine displays [Supplement Water] and may stop operating.
- When completing your cooking, make sure no water remains in the tank.
- Do not use the machine at temperatures below 5 ˚C. The water will freeze and no steam will be emitted.

# oven features

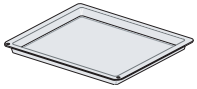
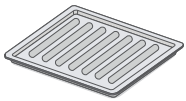
## CHECKING THE PRODUCT AND PARTS

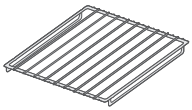
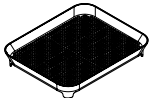
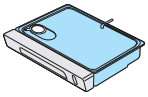



- Shelf levels are numbered from the bottom up.
- The levels 2 and 3 are mainly used for grill function.
- The level 1 is mainly used for MW function, Fan oven function, Steam function, Steam Combi function, Steam Plus function.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf level for your dishes.

## ACCESSORIES

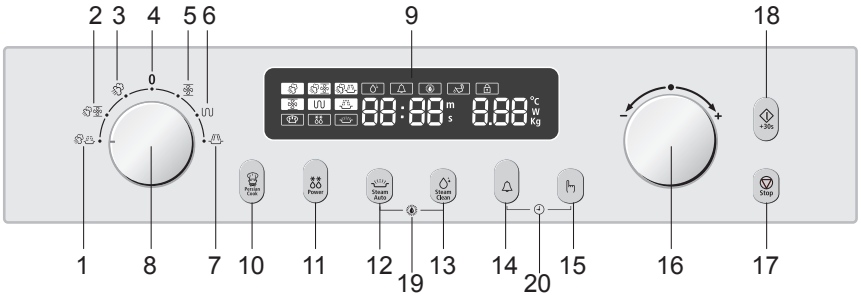
The following accessories are provided with your microwave oven:

| | |
|---|---|
|  | **Ceramic Tray**<br>(Useful for Microwave Mode) |
|  | **Multi Pan**<br>(DO NOT use for Microwave Mode or Steam Plus Microwave Mode) |

| | |
|---|---|
|  | **Grill Insert for Ceramic Tray**<br>(Useful for Fan oven Mode and Grill Mode) |
| | **Oven Rack**<br>(DO NOT use for Microwave Mode.) |
|  | **Steam Rack**<br>(useful for Steam Mode)<br>Do not use for Fan oven and Grill mode |
|  | **Water Tank**<br>(Useful for Steam Mode, Steam Plus Mode , Steam Combi Mode, Steam Clean Mode, Auto Steam Cook Mode) |

## CHECKING THE CONTROL PANEL

**Model: SAMI7**



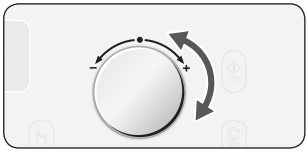

1. STEAM PLUS MICROWAVE MODE (steam + microwave)
2. STEAM COMBI MODE (steam + fan oven)
3. STEAM MODE
4. OFF
5. FAN OVEN MODE
6. GRILL MODE
7. MICROWAVE MODE
8. MODE SELECTOR
9. DISPLAY
10. PERSIAN COOK MODE
11. POWER DEFROST MODE
12. AUTO STEAM COOK MODE
13. STEAM CLEAN
14. HOLD TIMER
15. SELECT
16. MULTI-FUNCTION SELECTOR
17. STOP / CANCEL
18. START
19. DESCALE PROGRAM
20. CLOCK

## SETTING THE CLOCK

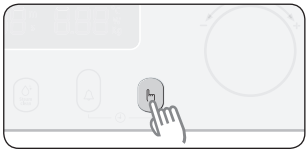
When the appliance is first plugged in, the DISPLAY lights up. After three seconds, the Clock symbol and “12:00” blink on the DISPLAY.

### Setting the clock

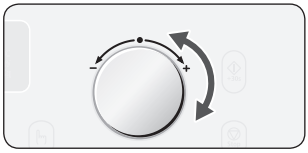
1. Turn **MULTI-FUNCTION SELECTOR** to set hour.



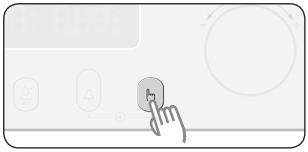
2. Press **Select**(☝) button. The “00” starts blinking.



3. Turn **MULTI-FUNCTION SELECTOR** to set minute.

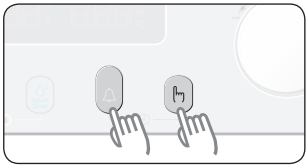


4. Press **Select**(☝) button again. The clock sets by itself within 5 seconds.

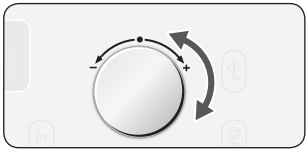


### Re-setting the clock

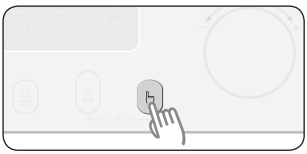
1. Press **Hold timer**(🔔) and **Select** (☝) button at the same time.



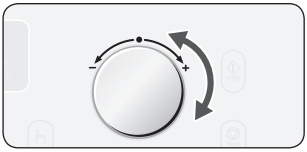
2. Turn **MULTI-FUNCTION SELECTOR** to set hour.



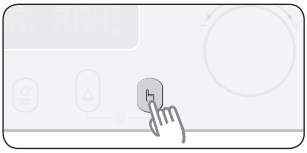
3. Press **Select** (🔑) button.



4. Turn **MULTI-FUNCTION SELECTOR** to set minute.



5. Press **Select**(🔑) button again. The clock sets by itself within 5 seconds.



## SETTING THE WATER HARDNESS

It is necessary to descale your appliance at regular intervals.
This is the only way to prevent damage.
Your appliance has a system that automatically displays when it needs descaling.
It is preset to a water hardness of 2. Chage the value if your water is softer or harder.

### Cheking the water hardness

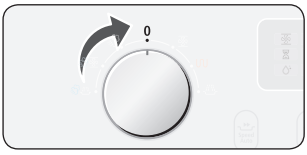
You can check the water hardness with the test strips supplied or ask your water supplier.

### Filtered water

You can only dispense with descaling completely if you use filtered water exclusively. if this is the case change the water hadness to “soft water”

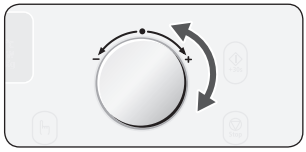
### Changing the water hardness

1. Turn **Mode Selector** to “0” position.

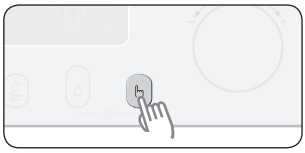



2. Press **Steam Clean** and **Start** button at the same time and hold for 3 seconds.

**3.** Turn **MULTI-FUNCTION SELECTOR** to desired water hardness.



**4.** Press **Select** (🖐) button.

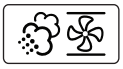


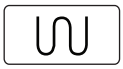
| Display | Type | PPM | French deg. (°dñ) | German deg. (°dH) |
|---|---|---|---|---|
| 1 | Soft water | 0 - 105 | 0 - 11 | 0 - 6 |
| 2 (Default) | Medium soft water | 125 - 230 | 12 - 23 | 7 - 13 |
| 3 | Medium hard water | 250 - 350 | 24 - 36 | 14 - 20 |
| 4 | Hard water | > 375 | >37 | >21 |

## TYPES OF HEATING

### Oven modes

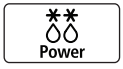
The following table represents the various oven modes and settings of your oven. Use the cooking guide tables for those modes as guidelines for cooking.

| Mode | Description |
|---|---|
| | **Steam Mode**<br>Food is cooked by steam provided by the steam generator and injected into the cavity by several jet nozzles.<br>This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice. When cooking by using this mode, always fill the water tank with fresh water. |
|  | **Steam Combi Mode**<br>Food is cooked by fan oven mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval.<br>This mode is suitable for baking pastries, such as puff pastry, apple pies, brioches, yeast buns, bread rolls, croissants, baguettes and yeast cakes. The superheated steam will provide a nice crisp, shiny surface and fluffy structure. Meat roasts and fish will keep a more juicy texture inside. When cooking with this mode always fill the water tank with fresh water. |
| | **Steam Plus Microwave Mode**<br>Food is cooked by microwave and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval.<br>Using this mode you can cook food without covering it.<br>Food like frozen or fresh vegetables, rice and meals will be cooked by the speed of microwaves and keep its moisture by the help of added steam. When cooking by using this mode always fill the water tank with fresh water. |
| | **Fan Oven Mode**<br>Food is heated by two heating elements on top of cavity and one bottom heating element, while the fan from side distributes the hot air evenly. This setting is suitable for roasting meat, baking gratins and cake. |

| Mode | Description |
|---|---|
|  | **Grill Mode**<br>Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts. |
| | **Microwave Mode**<br>Microwave energy is used to cook, reheat or defrost food. By using this mode you can save time. It provides efficient cooking without changing colour or shape of food. Time and power level is selected manually according to types of food and its weight. |

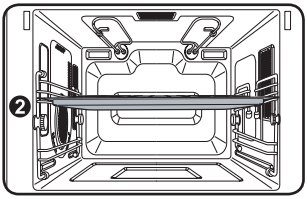
## Automatic functions

The following table represents additional programmes and functions.

| Mode | Description |
|---|---|
| | **Persian cook Programmes**<br>10 pre-programmed speed cook settings can be selected for your convenience. Time and power level will be set automatically.<br>You simply select programme of your dish and start the persian cooking process. |
|  | **Power Defrost Programmes**<br>Five pre-programmed speed defrost settings can be selected for your convenience. Time and power level will be set automatically.<br>You simply select programme and weight and start the defrosting process. |
| | **Auto Steam Programmes**<br>16 pre-programmed auto steam cook settings can be selected for your convenience. Time and power level will be set automatically.<br>You simply select programme of your dish and start the steam cooking process. When cooking with this mode always fill the water tank with fresh water. |
| | **Steam Clean**<br>By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 10 minutes time. |

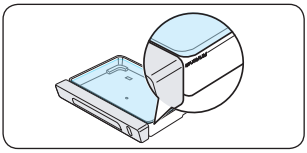
# USING THE STEAM MODE

Food is cooked by steam provided by the steam generator and injected into the cavity by several jet nozzles.
Multi pan or ceramic tray is usually placed on **Level 1** or **2**.

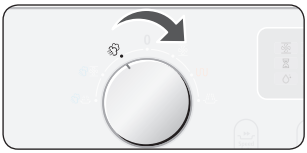



## Steam mode setting

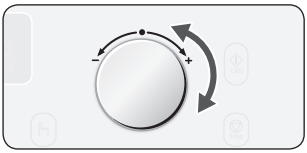
**1** Fill the water supply tank up to the maximum line and place it on the product. Then place your food into the cooking room.



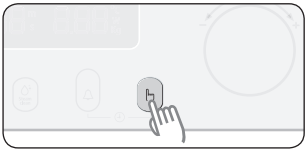
**2.** Turn MODE SELECTOR to **steam mode** position.



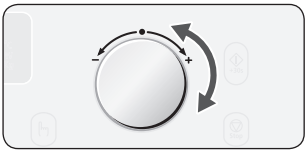
**3.** Set the cooking time by turning the **MULTI-FUNCTION SELECTOR** (Max 59:59 min).



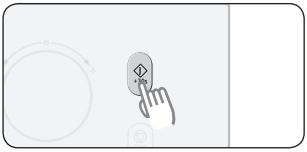
**4.** Press **Select**() button to set desired temperature.



**5.** Turn **MULTI-FUNCTION SELECTOR** to desired temperature (Default : 100 °C).

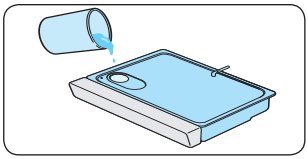


**6.** Press **Start** button.
- The temperature(°C) indicator on display will be lit and the indicator will blink after the temperature is reached.



If there is too little water while cooking, add water into the tank and press the **Start** button to continue with the steaming

- You will see the [ ] message on the display along with a beep being played (You can add water into the tank at any time while cooking)



1. During cooking, **Cook time** and **Temparature** are available to change the setting.
   - Cooking time: Just turn **MULTI-FUNCTION SELECTOR**.
   - Temperature: Press **Select** button and then turn **MULTI-FUNCTION SELECTOR**.
2. In Steam Mode settings, the top, bottom steam heating elements switch off and on throughout cooking to regulate the temperature.
3. Be careful when removing the plate as it is hot. Pay attention to the steam outlet as well.
4. When you have finished cooking, pour out the water in the tray and wash out the tank.
5. Wash the cooking room with a dry cloth if there is any remaining water.
6. The cooling fan always works for 3 minutes after the steaming or steaming+ process. However, this is not a malfunction and you do not need to worry about this.

## Cooking guide

Use settings and times in this table as guide lines for steaming.
We recommend to always fill the water tank with fresh water to the maximum level.

| Food Item | Shelf Level | Steam Mode (°C ) | Accessory | Time (Min) |
|---|---|---|---|---|
| **Broccoli florets** | 2 | 100°C | Ceramic tray + steam rack | 12-16 |
| **Sliced Vegetables** (pepper, courgettes, fennel, onions) | 2 | 100°C | Ceramic tray + steam rack | 9-14 |
| **Green Beans** | 2 | 100°C | Ceramic tray + steam rack | 28-33 |
| **White Asparagus** | 2 | 100°C | Ceramic tray + steam rack | 20-25 |
| **Whole Vegetables** (Artichokes, Whole Cauliflower, Corn on the cob) | 1 | 100°C | Ceramic tray + steam rack | 30-35 |
| **Peeled Potatoes** Cut into quarters | 2 | 100°C | Ceramic tray + steam rack | 30-35 |
| **Fish Filet** | 1 | 80°C | Ceramic tray + steam rack | 13-18 |

| Food Item | Shelf Level | Steam Mode (°C ) | Accessory | Time (Min) |
|---|---|---|---|---|
| **Blue Prawns** | 1 | 100°C | Ceramic tray + steam rack | 12-15 |
| **Chicken Breast** | 1 | 100°C | Ceramic tray + steam rack | 23-28 |
| **Boiled Eggs** | 2 | 100°C | Ceramic tray + steam rack | 15-20 |
| **Frozen Yeast dumplings** | 1 | 100°C | Ceramic tray + steam rack | 23-28 |
| **White Parboiled Rice** use a pyrex bowl, add 375 ml hot boiling water, when cooking 250g rice | 1 | 100°C | Ceramic tray | 25-30 |
| **Milk Rice** (use a flat pyrex dish, add double quantity of milk) | 1 | 100°C | Ceramic tray | 40-50 (Re-fill water tank when beep sounds) |
| **Fruit Compote** (use a flat round glass pyrex, add 1 teaspoon sugar and 2 tbsp. water) | 2 | 100°C | Ceramic tray | 10-15 |
| **Flan/ Crème** 6 x dessert dishes, each 100 ml | 2 | 90°C | Ceramic tray | 20-25 |
| **Egg Custard** Use a large flat glass pyrex dish | 2 | 90°C | Ceramic tray | 37-42 |

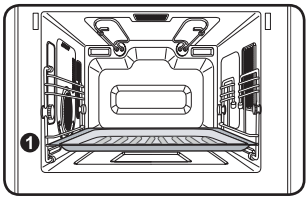
## Two level steam cooking

Use settings and times in this table as guide lines for steaming.
We recommend to always fill the water tank with fresh water to the maximum level.
Put one tray on level 1 and the other tray on level 2.

| Food Item | Shelf Level | Steam Mode (°C ) | Accessory | Time (Min) |
|---|---|---|---|---|
| **2-level cooking: Dual Meal** (fish fillets/ sliced vegetables) | 1/2 | 100°C | Multi pan/Ceramic tray+ steam rack | 15-20 |
| **2-level reheating: Plated Meals** (Two plated meals, each 250-500g) | 1/2 | 100°C | Multi pan/Ceramic tray | 17-23 |

# USING THE STEAM COMBI MODE

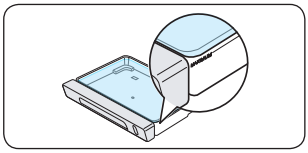
Food is cooked by fan oven mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval.
Multi pan or ceramic tray is usually placed on **Level 1**.



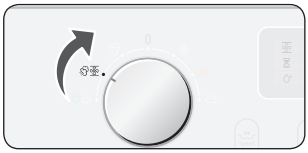



## Steam combi mode setting

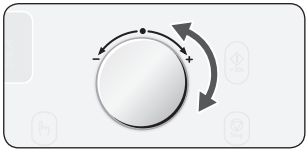
**1.** Fill the water supply tank up to the maximum line and place it on the product. Then place your food into the cooking room.



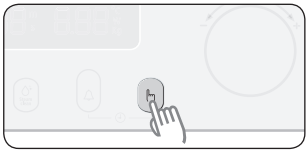
**2.** Turn MODE SELECTOR to **steam combi mode** position.



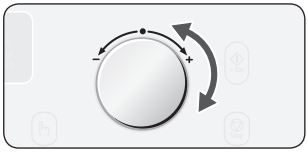
**3.** Turn **MULTI-FUNCTION SELECTOR** to desired temperature (Default : 180 °C).



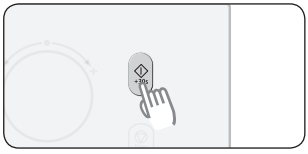
**4.** Press **Select**() button to set desired temperature.



**5.** Set the cooking time by turning the **MULTI-FUNCTION SELECTOR** (Max 10Hrs).



**6.** Press **Start** button.
- The temperature(°C) indicator on display will be lit and the indicator will blink after the temperature is reached.



1. During cooking, **Cook time** and **Temperature** are available to change the setting.
   - Cooking time: Just turn **MULTI-FUNCTION SELECTOR**.
   - Temperature: Press **Select**() button and then turn **MULTI-FUNCTION SELECTOR**.
2. In Steam and Fan Oven Mode settings, the top bottom and steam heating elements switch off and on throughout cooking to regulate the temperature.

**Important:** When using Steam Combi Mode, be sure glass baking dishes are suitable for 40 - 230 °C cooking temperatures.

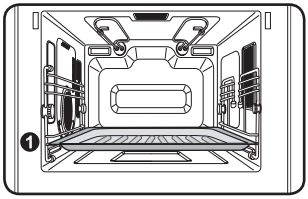
## Cooking guide

Use settings and times in this table as guide lines for baking and roasting. You do not need to pre-heat the oven.
We recommend to always fill the water tank with fresh water to the maximum level.

| Food Item | Shelf Level | Steam Combi Mode (°C ) | Accessory | Time (Min) |
|---|---|---|---|---|
| **Croissants/ Rolls** | 1 | 170°C | Multi pan | 17-23 |
| **Puff Pastry Stripes** add grated cheese | 1 | 200°C | Multi pan | 15-20 |
| **Frozen Apple Pie** | 1 | 190°C | Multi pan | 35-40 |
| **Homemade Bread** | 1 | 180°C | Ceramic tray | 40-50 |
| **Brownies** | 1 | 150°C | Ceramic tray | 35-45 |
| **Vegetable Gratin/ Potato Gratin** | 1 | 170-180°C | Ceramic tray | 35-50 |
| **Homemade Pizza** | 1 | 230°C | Multi pan | 20-25 |
| **Frozen Self-Rising Pizza** | 1 | 230°C | Multi pan | 15-20 |
| **Pork Roast** (1.0kg) | 1 | 1st stage: 180°C steam- combi mode 2nd stage: 180°C fan-oven mode | Ceramic tray with grill insert | 1st. stage: 40-50 2nd. stage: 40-50 |
| **Oven Fish** | 1 | 200°C | Multi pan | 15-20 |

# USING THE STEAM PLUS MICROWAVE MODE

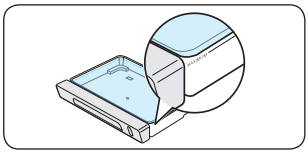
Food is cooked by microwave and the help of steam. The steam is provided by the
steam generator and injected into the cavity by interval.
ceramic tray is usually placed on **Level 1**.



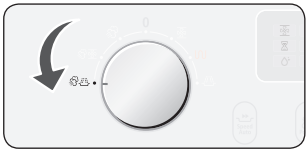



## Steam plus micorwave mode setting

**1.** Fill the water supply tank up to the maximum line and place it on the product. Then place your food into the cooking room.

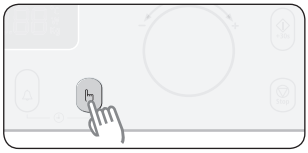


**2.** Turn MODE SELECTOR to **steam plus microwave mode** position.

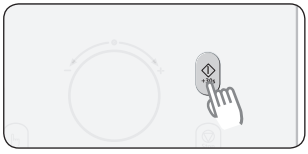


**3.** Turn **MULTI-FUNCTION SELECTOR** to set desired cooking time. If you do not wish to change power level, press **Start** button to start cooking.

**4.** To change power level, press **Select** (🖐) button and turn **MULTI-FUNCTION SELECTOR** to desired power level.



**5.** Press **Start** button to start cooking.



**Result:**

- Cooking starts and when it has finished.
- The oven will beep and flash “End” four times.
  The oven will then beep one time per minute.

You can chage the cooking time and power level during the cook.

- Cooking time : Just turn **MULTI-FUNCTION SELECTOR**.
- Power level : Press **Select** (🖐) button and then turn **MULTI-FUNCTION SELECTOR**.

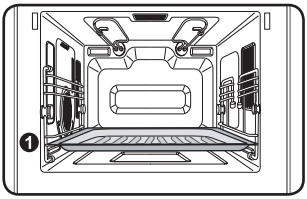
## Cooking guide

Use settings and times in this table as guide lines for microwave cooking.
We recommend to always fill the water tank with fresh water to the maximum level.

| Food Item | Shelf Level | Steam+Microwave Mode (°C ) | Accessory | Time (Min) |
|---|---|---|---|---|
| **Frozen Vegetables** | 1 | Steam + 600W | Ceramic tray + steam rack | 8-13 |
| **Corn on the cob** (500g) | 1 | Steam + 600W | Ceramic tray + steam rack | 10-25 |
| **Whole Fish** (500g) | 1 | Steam + 700W | Ceramic tray + steam rack | 10-15 |
| **Jacket Potatoes** (500g) | 1 | Steam + 700W | Ceramic tray + steam rack | 5-8 |
| **White Rice** (250 g parboiled rice, add 375 ml hot boiling water) | 1 | Steam + 800W | Ceramic tray + steam rack | 18-20 |

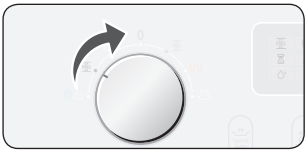
# USING THE FAN OVEN MODE

Food is heated by two heating elements on top of cavity and one bottom heating element, while the fan from side distributes the hot air evenly.
Multi pan or ceramic tray is usually placed on **Level 1**.

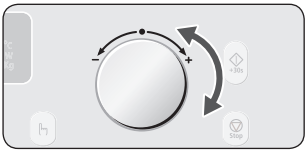



## Fan oven mode setting

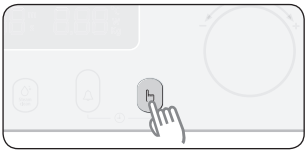
**1.** Turn **MODE SELECTOR** to Fan Oven mode position.



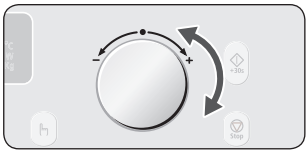
**2.** Turn **MULTI-FUNCTION SELECTOR** to desired temperature (Default : 180 °C).



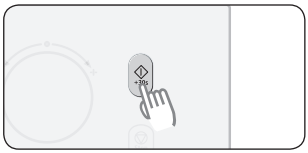
**3.** Press **Select**(🖐) button to set desired temperature.



4. Set the cooking time by turning the **MULTI-FUNCTION SELECTOR** (Max. 10 hour).



5. Press **Start** button.
   - The temperature(°C) indicator on display will be lit and the indicator will blink after the temperature is reached.



1. During cooking, **Cook time** and **Temperature** are available to change the setting.
   - Cooking time: Just turn **MULTI-FUNCTION SELECTOR**.
   - Temperature: Press **Select**() button and then turn **MULTI-FUNCTION SELECTOR**.
2. In Fan Oven Mode settings, the top bottom and steam heating elements switch off and on throughout cooking to regulate the temperature.

**Important:** When using Fan Oven Mode, be sure glass baking dishes are suitable for 40 - 230 °C cooking temperatures.

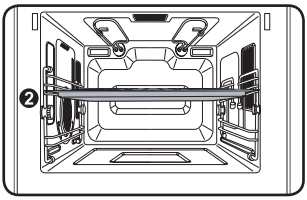
## Cooking guide

Use settings and times in this table as guide lines for baking and roasting. We recommend to preheat the oven with fan oven mode to the desired temperature.

| Food Item | Shelf Level | Fan Oven Mode (°C ) | Accessory | Time (Min) |
|---|---|---|---|---|
| **Frozen Pizza** (350g) | 1 | 220 °C | Multi pan | 14-15 |
| **Frozen French Fries** (450 g) | 1 | 200 °C | Multi pan | 18-20 |
| **Frozen Bread Roll** (250 g) | 1 | 160 °C | Multi pan | 7-9 |
| **Homemade Pizza** (1300g) | 1 | 200 °C | Multi pan | 20-25 |
| **Sponge Cake** (500g) | 1 | 150 °C | Oven rack | 25-30 |
| **Marble Cake** (700g) | 1 | 150 °C | Oven rack | 50-60 |
| **Muffins** (300g) | 1 | 170 °C | Oven rack | 17-19 |
| **Cookies** (200g) | 1 | 160 °C | Multi pan | 8-12 |

# USING THE GRILL MODE

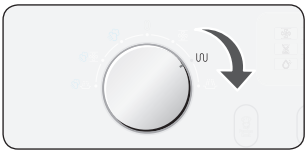
Food is heated by the top heating elements. (horizontal position)
For grilling, ceramic tray with grill insert or multi pan are usually placed on **Level 2** or **3**.



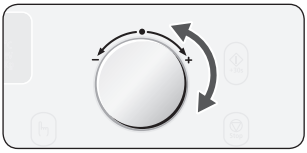

## Grill setting

The grill enables you to heat and brown food quickly, without using microwaves.

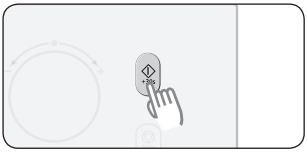
**1.** Turn **MODE SELECTOR** to Grill mode position.



**2.** Set the cooking time by turning the **MULTI-FUNCTION SELECTOR**. (The maximum cooking time is 90 minutes.)



**3.** Press **Start** button.



**Important:**

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- Check that the heating element is in the horizontal position.

## Cooking guide

Use settings and times in this table as guide lines for grilling.
We recommend to preheat the oven with Grill Mode for 2-3 minutes.

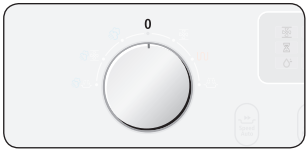
| Food Item | Shelf Level | Mode | Accessory | Time (Min) |
|---|---|---|---|---|
| **Toast** (4 slices) | 3 | Grill | Ceramic tray with grill insert | 1st side: 2-3<br>2nd side: 2-3 |
| **Cheese Toast** (4 pcs) | 3 | Grill | Multi pan | 7-8 |
| **Beef Steaks** (500g) | 2 | Grill | Ceramic tray with grill insert | 1st side: 9-11<br>2nd side: 5-7 |
| **Lamb chops** (400g) | 2 | Grill | Ceramic tray with grill insert | 1st side: 8-10<br>2nd side: 6-8 |
| **Fresh Vegetables** (250g) | 3 | Grill | Multi pan | 12-15 |



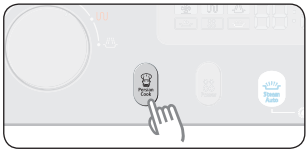
# USING THE AUTO PERSIAN COOK MODE

The ten Persian cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the Auto Cook Mode by turning the **MULTI-FUNCTION SELECTOR**. (1 ~ 10)

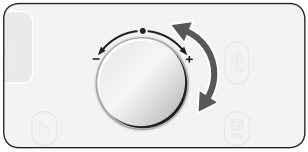
**1.** Turn **MODE SELECTOR** to Off position.




**2.** Press the **Persian Cook** button.



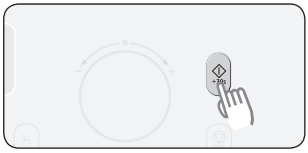
**3.** Select the type of food that you are cooking by turning the **MULTI-FUNCTION SELECTOR** (1 ~ 10).



**4.** Press **Start** button to start cooking.

**Result:**

- Auto cooking starts. When cooking has finished, the oven will beep and flash "End" four times. The oven will then beep one time per minute.



The following table presents 10 Auto Programmes for Persian cook It contains its quantities, ingredient and appropriate recommendations.
Before using programmes no.1 to 3, always fill water tank up to maximum level with fresh water.
Use oven gloves while taking out!

| Code | Food | Serving Size (kg) | Ingredient | Recommendations |
|---|---|---|---|---|
| 1 | **Kateh (Rice)** | 0.3-0.4 | Rice 300 g, Water 550g, Salt as needed, Oil 25 g | 1.Fill water tank with fresh water up to maximum level.<br>2.Mix water, rice and salt in a bowl<br>3.**Put it on ceramic tray, shelf level 1**. And press start.<br>4.Stir as soon as the oven beeps and make a hill and cover the lid<br>5.Push start button to continue process<br>**Do not use Multi pan or Oven rack**. |
| 2 | **Shole Zard** | 0.6-0.7 | 200 g wet rice, 800g water, 350g sugar, 1/2 teaspoon Saffron, (steamed cooked with 50 g water), butter 25g, Golab 100g | 1. Fill water tank with fresh water up to maximum level.<br>2. Mix 600g water and rice in a bowl without cover.<br>(Rice should be in water for 1 hour. After that remove water and mix it with your hand to make rice in to small pieces)<br>3. **Put it on ceramic tray, shelf level 1**. And press start<br>4. Stir and mashed the rice then add other ingredients and 200 g water as soon as the oven beeps. (Saffron should be mixed with 50 g water and become steam cooked)<br>5. Push start button to continue process.<br>**Do not use Multi pan or Oven rack.** |
| 3 | **Mahe shekam pur (Stuffed fish)** | 0.4~0.7 | 1 whole fish(remove bone), 6 grated nuts, 1 chicken stock, 1/2 cup saffron water, 1 Tbsp curry power, 2 Fried onion, 50g butter | 1.Fill water tank with fresh water up to maximum level.<br>2.Remove the insides and bone from a fish.<br>3.Put fish 1 hour in a sauce that is mixture : grated lemon skin 12g, sliced onion 50 g, grated garlic 12 g, oil 50 g, lime juice 25g ,steamed cooked saffron 50 g ,salt ,pepper, spice<br>4.Brush fish inside with saffron water and butter.<br>5.Spread chicken stock and curry power.<br>6.Stuff fish with nuts and fried onions.<br>7.Fold fish and put on Multi pan.<br>8.Brush evenly fish with saffron water and butter.<br>9.**Insert multi pan on shelf level 2** |

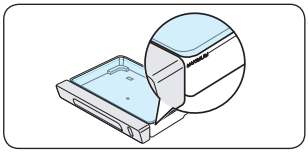
| Code | Food | Serving Size (kg) | Ingredient | Recommendations |
|---|---|---|---|---|
| 4 | **khorak sabzijat (Vegetable stew)** | 1.0-1.2 | Celery sticks 100g, Summer squash sticks 100g, Tomato sticks 150g, Potato sticks 100g, Color paprika sticks 100g, Carrot sticks 100g, liced onions 150g, Mushroom slices 100g, Grated garlic 1 clove, Tomato paste 1 Tbsp, Lemon juice 2 Tbsp, Melted butter 50g, Chopped chicken breast 200g | 1.Mix sliced onions, chopped chicken breasts , melted butter and grated garlic in glass pyrex bowl<br>2.Add tomato paste, salt, pepper, turmeric and lemon juice.<br>3.Add all vegetables and mix well. Cover the lid<br>4.**Put on ceramic tray, shelf level 1.** And press start<br>5.Stir well, as soon as the oven beeps.<br>6.Push start button to continue process.<br>**Do not use Multi pan or Oven rack.** |
| 5 | **Kotlet (cutlet)** | 0.4-0.6 | Low fat minced lamb 200g, Boiled & grated potato(drain water) 100 g, Raw & grated potato(drain water) 100g, Grated onion 50g, Salt as required, Pepper as required, Spices, (cinnamon , Turmeric & curry powder 1/2 tsp), Eggs 1 | 1.Add minced lamb, grated potatoes (raw & boiled) and onion in suitable bowl.<br>2.Add salt, pepper, spices and beaten eggs to previous mixture.<br>3.Mix well until the consistency is dough-like.<br>4.Make them in small balls (each 45-50g).<br>5.Change its shape to oval and flat it for shallow fry.<br>6. Make the pan greasy before putting Kotlet on it. Brush oil on top of Kotlets (make them greasy) and put cutlets on multi pan.<br>7.**Insert multi pan on shelf level 3** |
| 6 | **Tah-cheen** | 0.5 -0.8 | 2 eggs, 50g blanched spinach, 50g Shallot yogurt, 2 Tomatoes, 1 Fried Onion, 1 canned Mushroom, 200 g sliced cooked chicken breast, Saffron (50g steamed cooked saffron,1/2 tsp saffron +50 g water), (or mixed spices), 3 cups Cooked rice | 1.Mix yogurt,to spinach, eggs, onions and spices<br>2.Stir well above mixture, 3/4 cooked rice, mushrooms and sliced cooked chicken.<br>3.Pour mixed rice into Baking tin.<br>4.Spread remained rice on top of mixture.<br>5.Put tomatoes on top.<br>6.**Put baking tin on bottom of oven.** |

| Code | Food | Serving Size (kg) | Ingredient | Recommendations |
|---|---|---|---|---|
| 7 | **Morge beryan (Stuffed roast chicken)** | 1.3~1.5 | 1 whole chicken, 1Red Pepper, Minced herbs 3 Tbsp, 25g Oil | 1.Stuff red pepper with minced herbs and stuff chicken with stuffed red peppers.<br>2.Make a sauce (Onion juice 100 g, Lime Juice 100 g, steam cooked saffron 100 g, oil 50 g , pepper, salt) Then inject it with a syringe in to the chicken all body parts.<br>3.Brush chilled chicken with oil.<br>4.Put breast-side-down, with the legs ends to the left side, in the middle of **grill insert with ceramic tray, shelf level 1**<br>5.Turn over, as soon as the oven beeps. And brush with yogurt sauce.<br>6.Push start button to continue process.<br>**Do not use Multi pan or Oven rack.** |
| 8 | **Kabab tabei** | 0.3 -0.5 | 300g Minced meat(beef and lamb), 100g grated onion, 2 tomatoes(round slices), 1 tsp turmeric, 1 tsp salt | 1.Mix minced meat, Grated onion (after squeeze), spices and salt.<br>2.Make shape with hands.<br>3.Make the pan greasy with a brush before putting Kabab on it.<br>4.Brush oil on top of Kabab (make them greasy) and put on multi pan.<br>5.Put 2 tomatoes (round slices) on top of Kabab<br>6**.Insert multi pan on shelf level 3** |
| 9 | **Joje kebab (Chicken breast spit)** | 0.5-0.7 | 600g chicken breasts, 1 tbsp saffron water, 1 tsp Lemon juice, 50g Oil | 1.Marinate chicken breasts with lemon sauce, onion, salt, pepper, saffron water and oil.<br>2.Spit Chicken breast and **put on multi pan, shelf level 3**<br>3.Turn over, as soon as the oven beeps.<br>4.Push start button to continue process. |
| 10 | **Khorake-morge (Chicken pieces with tomatoes paste)** | 0.5-0.8 | 2 Chicken pieces, Onion juice 50 g, steamed cooked saffron 50g , tomato paste 25 g ,solved 1 chicken stock in 50 g hot water, lemon juice 20 g oil 50g | 1.Mix Onion juice 50 g, steamed cooked saffron 50 g , tomato paste 25 g ,solved 1 chicken stock in 50 g hot water, lemon juice 20 g and oil 50g<br>2.Stab a knife in to the chicken to make deep cuts, and then put the chicken in the prepared sauce for 1 hour in the fridge before cooking.<br>3.Brush chilled chicken pieces with tomatoes paste sauces.<br>4.Put skin-side down on **grill insert with ceramic tray, shelf level 2.**<br>5.Turn over, as soon as the oven beeps. And brush chicken pieces with tomato paste sauce. And push start button to continue process.<br>**Do not use Multi pan or Oven rack**. |

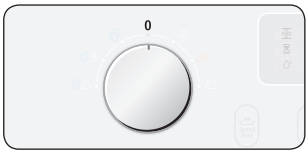
# USING THE AUTO STEAM COOK MODE

The Sixteen Auto Steam Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the Auto Steam Cook Mode by turning the **MULTI-FUNCTION SELECTOR**. (1 ~16)

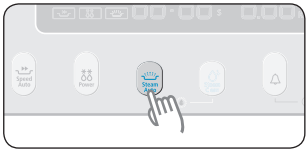
**1.** Fill the water supply tank up to the maximum line and place it on the product. Then place your food into the cooking room.



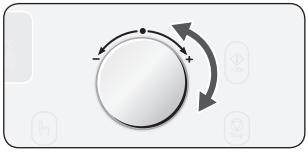
**2.** Turn **MODE SELECTOR** to Off position.




**3.** Press the **Steam Auto** button.



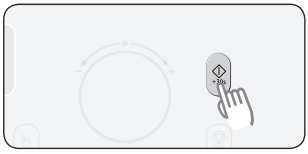
**4.** Select the type of food that you are cooking by turning the **MULTI-FUNCTION SELECTOR**. (1 ~ 16)



**5.** Press **Start** button to start cooking.

**Result:**

- Auto cooking starts. When cooking has finished, the oven will beep and flash "End" four times. The oven will then beep one time per minute.



The following table presents 16 Auto Programmes for Steam Cooking.
It contains its quantities ingredient and appropriate recommendations.
Before using those programmes, always fill water tank up to maximum level with fresh water.
Programmes no 1 to 15 are running with steam only mode. Programme no 16 is running with a combination of steam and fan oven mode.
Use oven gloves while taking out!

| Code | Food | Serving Size (kg) | Ingredient | Recommendations |
|---|---|---|---|---|
| 1 | **Ashe Ab ghoureh** | 0.6-0.9 | Rice 180 g, Water 950g, boiled Split pea 100 g, Ash Herbs(leek, parsley , spinach, dill , coriander) 250 g, Mixed tomato 250 g or 25 g , tomato paste, Turmeric 10g, Salt , pepper, fried mint & onion as needed, Ab ghoureh 30g | 1.Fill water tank with fresh water up to maximum level<br>2.Put rice in hot water for 2 hours, then mix it with hand<br>3.Mix rice & 200 g water in a bowl and **put it on Multi pan, shelf level 1.** And press start.<br>4.Add ingredients & 750 g water and stir well, as soon as the oven beeps.<br>5.Push start button to continue process |
| 2 | **Nane Pizza (Pizza dough)** | 0.1-0.3 | Flour 125g, Oil 25g, Water 50g, Salt 1g, Yeast powder 7g, Milk 50 g, Sugar 10 g | 1.Fill water tank with fresh water up to maximum level<br>2.Mix milk, sugar and yeast powder and put it in hot place for 10 minutes<br>3.Pour flour in a bowl and make a hole inside<br>4.Add oil, salt, water, mixture of milk, sugar and yeast powder. And beat it till it doesn't stick to your hand and a smooth batter forms (make it like a big ball)<br>5.Let it stay for 2 hours in room-temperature with cover<br>6.Open it and stretch it in a greasy round plate<br>7.**Put it on Multi pan, shelf level 1**. And press start |
| 3 | **Khorake Sabzijat** | 0.5-0.7 | Sliced onion 50 g, Sliced Pumpkin 100g, Sliced potato 60g, Sliced carrot 50 g, Tomato paste 25g, Garlic 1piece, Saffron (50g steamed cooked saffron,1/2 tsp saffron +50 g water), Lemon juice 25g, Pepper ,salt, (Avishan) spice as needed, Sliced chicken breast 200g, Oil 25 g | 1.Fill water tank with fresh water up to maximum level<br>2.Mix all ingredients(onion, pumpkin, potato, carrot, chicken breast) in a big plate<br>3.Mix tomato paste with water ,salt, pepper, spices and pour it on the ingredients<br>4.Add oil to the ingredients and cover the plate<br>5.**Put it on Multi pan, shelf level 1.** And press start |

| Code | Food | Serving Size (kg) | Ingredient | Recommendations |
|---|---|---|---|---|
| 4 | **Soup Jo (Barley soup)** | 0.6-0.8 | Sliced green bell 35 g, Sliced potato 35g, Sliced Carrot 35 g, Barley(pre-cooked, thin) 50g, Chicken stock 200g, Milk 270g, Cream 20 g, Butter 25 g, Flour 25g, Pepper, salt as needed | 1.Fill water tank with fresh water up to maximum level<br>2.Mix green bell, potato, carrot, barley, chicken stock & 70g milk in a bowl.<br>3.**Put it on Multi pan, shelf level 1**. And press start<br>4.Add white sauce (mixing 200 g milk, butter ,flour, pepper ,salt in a bowl and boil it on a cooker till it becomes a creamy sauce) and stir well, as soon as the oven beeps.<br>5.Push start button to continue process |
| 5 | **Rolete Morgh (Chicken roulette)** | 0.2-0.4 | Mashed Chicken breast 150 g, Pizza cheese 20 g, Fried Sliced green bell 20g, Fried Sliced mushroom 20 g, Oil 25 g, Pepper & salt as needed | 1.Fill water tank with fresh water up to maximum level<br>2.Put chicken breast in lime juice, salt, pepper ,sliced onion, saffron, for 1 hour to be tasty<br>3.Mash the chicken breast well to be thin<br>4.Open the breast and pour pizza cheese, fried green bell & mushroom, salt ,pepper and roll it<br>5.Put it in the plate and pour oil on it.<br>6.**Put it on Multi pan, shelf level 1**. And press start. |
| 6 | **Khorake Meygou (shrimp khorak)** | 0.7-0.9 | Thin Sliced Celery 50g, Sliced, Thin Sliced green bean 50 g, Thin Sliced tomato 150 g, Thin Sliced green bell 50 g, Thin Sliced white cabbage 50 g, Sliced garlic 50 g, sliced onion 50 g, lime juice 25 g, Shrimp 200 g, Steam cooked saffron 100g, (50 g water to grind saffron and let it steam cooked for a whil), Oil 25 g, Pepper, salt , Green Zireh , tokhme gishniz powder, Garlic powder as needed | 1.Fill water tank with fresh water up to maximum level<br>2.Mix vegetables, salt, pepper, saffron, lemon juice, oil in a bowl and stir well. Cover it<br>3.**Put it on Multi pan, shelf level 1.** And press start.<br>4.Mix salt, pepper, garlic powder , Zireh, Tokhme gishniz powder , steam cooked saffron with shrimp<br>5.Add shrimp mix to the vegetables and stir well as soon as the oven beeps.<br>6.Push start button to continue process |

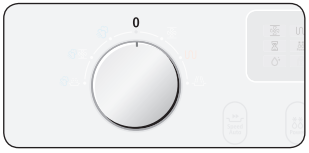
| Code | Food | Serving Size (kg) | Ingredient | Recommendations |
|---|---|---|---|---|
| 7 | **Nane Hajim (fluffy bread)** | 1.3-1.5 | Yeast powder 7g , Milk 50 g, Sugar 10 g ,Cold milk 160 g, Cookie flour 400 g, Salt ½ small spoon, Sugar 30 g, Butter, 60 g, Konjed (sesame)& Zireh as needed | 1.Fill water tank with fresh water up to maximum level<br>2.Mix milk 50 g, sugar 20 g and yeast power 7g and put it in hot place for 10 minutes<br>3.Put four in the bowl and make a hole, then add milk , made yeast powder, salt, sugar and melted butter<br>4.Beat it with hand till it doesn't stick to your hand and a smooth batter forms .make it like a big ball<br>5.Throw the batter several times to a plate<br>6.Make a big ball, grease it with oily brush<br>7.Let it stay 2 hours in a room temperature with cover<br>8.**Put it on Multi pan, shelf level 2.** And press start. |

| Code | Food | Serving Size (kg) | Recommendations |
|---|---|---|---|
| 8 | **Sliced Vegetables** | 0.2-0.6 | Fill water tank with fresh water up to maximum level. Put sliced vegetables, such as courgettes, broccoli florets, pepper, carrots on the **steam rack with ceramic tray, shelf 2.** |
| 9 | **Whole Vegetables** | 0.2-0.6 | Fill water tank with fresh water up to maximum level. Put whole vegetables or big pieces of vegetables, such as cauliflower, broccoli, corn on the cob and artichokes on the **steam rack with ceramic tray, shelf 1.** |
| 10 | **Fish Fillet** | 0.2-1.0 | Fill water tank with fresh water up to maximum level. Put fish fillets, such as pollock, rose-fish and cod fish side by side on the **steam rack with ceramic tray, shelf 1**. |
| 11 | **Fish Steak** | 0.2-1.0 | Fill water tank with fresh water up to maximum level. Put fish steaks, such as salmon and tuna steaks side by side on the **steam rack with ceramic tray, shelf 1.** |
| 12 | **Chicken Breast** | 0.2-1.0 | Fill water tank with fresh water up to maximum level. Put chicken breasts side by side on the **steam rack with ceramic tray, shelf 1.** |
| 13 | **Eggs** | 0.1-0.6 | Fill water tank with fresh water up to maximum level. Pierce a hole in medium sized eggs (each about 50-60g). Put 2-10 eggs on the **steam rack with ceramic tray, shelf 2.** |
| 14 | **Peeled Potatoes** | 0.2-0.8 | Fill water tank with fresh water up to maximum level. Peel potatoes and cut into quarters, or use small potatoes. Put on the **steam rack with ceramic tray, shelf 2.** |
| 15 | **Milk Rice Pudding** | 0.1-0.3 | Fill water tank with fresh water up to maximum level. Distribute the milk rice evenly in a flat glass pyrex dish of 25 cm diameter. Add double quantity of milk. Put on the **steam rack with ceramic tray, shelf level 2.**<br>In case of oven will beep during cooking, re-fill water tank with water and press start button to continue cooking process. |
| 16 | **Vegetable Gratin** | 0.4-1.2 | Fill water tank with fresh water up to maximum level. Put fresh prepared vegetable gratin on the **ceramic tray, shelf 1.** |

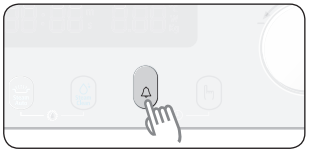
## SETTING THE STANDING TIME

The Hold Time can be used to set a standing time automatically (without microwave cooking).

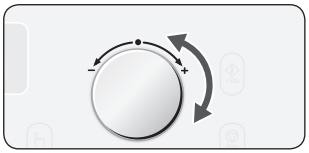
1. Turn **MODE SELECTOR** to Off position.



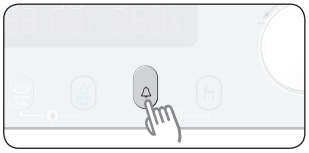

2. Press the **Hold timer** button.



3. Select the standing time by turning the **MULTI-FUNCTION SELECTOR**.



4. Press the **Hold timer** button.



**Result:** Standing time starts. When it has finished:
1. The oven beeps ten times.
2. The current time is displayed again.

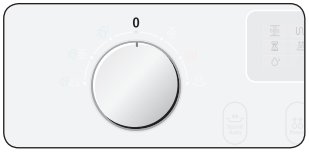
## USING POWER DEFROST MODE

### Power defrost setting

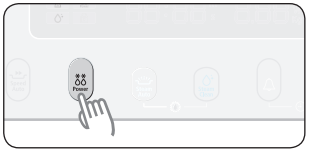
Choose from five pre - programmed microwave settings for defrosting. Defrosting time and power level are automatically set. Simply select the setting and weight to start defrosting.

1. Open the door.
2. Place the frozen food in the centre of the ceramic tray. (Position is level 1.)
3. Close the door.

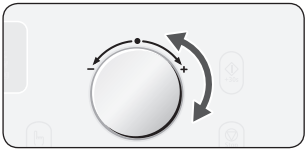
4. Turn **MODE SELECTOR** to Off position.



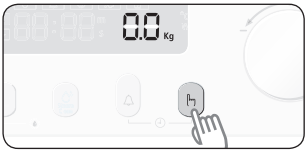

5. Select the type of food that you are cooking by pressing the **Power Defrost** button.
Refer to the table on the following page for a description of the various pre-programmed settings.



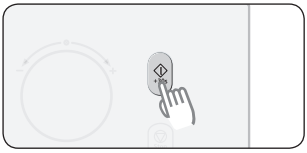
6. Select the Defrost mode by turning the **MULTI-FUNCTION SELECTOR**.



7. Press **Select** (⏲) button and selects weight.




8. Press **Start** to start cooking.



**Result:**
- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.

**Important:**
- Use only containers that are microwave - safe.
- You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled “Defrosting” on page 42 to 43 for further details.

## Guide to power defrost settings

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.
The power defrost programmes are running with microwave energy only.
Place frozen food on the **ceramic tray, shelf level 1**. Arrange bread on kitchen paper on ceramic tray.

| No | Frozen Food | Serving Size (kg) | Standing Time (min) | Recommendations |
|---|---|---|---|---|
| 1 | **Meat** | 0.2 - 1.5 | 20 - 90 | Always shield the edges with aluminium foil. Turn the meat over, as soon as the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. |
| 2 | **Poultry** | 0.2 - 1.5 | 20 - 90 | Always shield the leg and wing tips with aluminium foil. Turn the poultry over, as soon as the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. |
| 3 | **Fish** | 0.2 - 1.5 | 20 - 80 | Always shield the tail of a whole fish with aluminium foil. Turn the fish over, as soon as the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. |

| No | Frozen Food | Serving Size (kg) | Standing Time (min) | Recommendations |
|---|---|---|---|---|
| 4 | **Bread/ Cake** | 0.1 - 0.7 | 10 - 60 | Put bread horizontally, lengthways to the door, on a piece of kitchen paper on the ceramic tray.<br>Turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps.<br>(Oven keeps operating and is stopped, when you open the door.)<br>This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls side by side.<br>This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. |
| 5 | **Fruit** | 0.1 - 0.6 | 5 - 20 | Spread fruits evenly into ceramic tray.<br>This programme is suitable for all kind of fruits. |

**Important:**
The Power Defrost Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

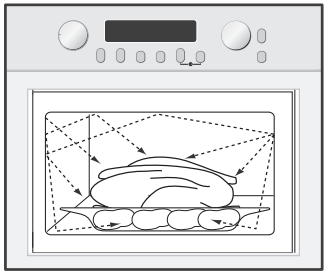
# HOW A MICROWAVE OVEN WORKS

Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

**You can use your microwave to:**

- Defrost
- Cook

## Cooking principle



1. The microwaves generated by the magnetron are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (Refrigerated or not)

**Important:**
As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.
Standing times specified in recipes and in this booklet must therefore be respected to ensure

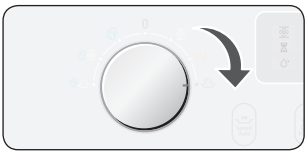
- Even cooking of the food right to the centre
- The same temperature throughout the food

# USING THE MICROWAVE MODES

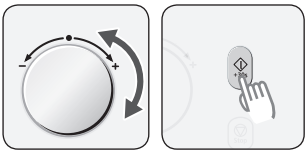
Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

## Microwave setting

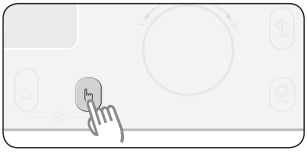
1. Turn **MODE SELECTOR** to microwave position. Time and power level will appear on DISPLAY.



2. Turn **MULTI-FUNCTION SELECTOR** to set desired cooking time. If you do not wish to change power level, press **Start** to start cooking.



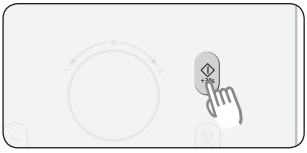
3. To change power level, press **Select** (🔊) button and turn **MULTI-FUNCTION SELECTOR** to desired power level. Refer to Cooking Guides (pages 45 to 53) for guidelines on appropriate cooking times and power levels.



4. Press **Start** to start cooking.

**Result:**

- Cooking starts and when it has finished.
- The oven will beep and flash "End" four times. The oven will then beep one time per minute.



You can chage the cooking time and power level during the cook.

- Cooking time : Just turn **MULTI-FUNCTION SELECTOR**.
- Power level : Press **Select** (🔊) button and then turn **MULTI-FUNCTION SELECTOR**.

**Quick start:**

- If you want to heat a dish for a short period of time at maximum power (800W), you can also simply press the Start button once for each 30 seconds of cooking time. The oven starts immediately. (**MODE SELECTOR** has to be located to Microwave)

**Put rectangular dish lengthways to the door.**

## Guide to microwave power levels

| POWER LEVEL | PERCENTAGE (%) | OUTPUT POWER (W) | REMARK |
|---|---|---|---|
| HIGH | 100 | 800 | For heating up liquids. |
| HIGH LOW | 83 | 700 | For heating up and cooking food. |
| MEDIUM HIGH | 67 | 600 | For heating up and cooking food. |
| MEDIUM | 50 | 450 | For cooking meat and heating up delicate foods. |
| MEDIUM LOW | 33 | 300 | |
| DEFROST | 20 | 180 | For defrosting and continued cooking. |
| LOW | 11 | 100 | For defrosting delicate foods. |

## Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and always use the ceramic tray on shelf Level 1 when using microwave mode.

| Cookware | Microwave-Safe | Comments |
|---|---|---|
| Aluminium Foil | ✓× | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| Crusting Plate | ✓ | Do not preheat for more than 8 minutes. |
| China and Earthenware | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| Disposable Polyester Cardboard Dishes | ✓ | Some frozen foods are packaged in these dishes. |

| Cookware | Microwave-Safe | Comments |
|---|---|---|
| **Fast - Food Packaging** | | |
| • Polystyrene cups containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| • Paper bags or newspaper | × | May catch fire. |
| • Recycled paper or metal trims | × | May cause arcing. |
| **Glassware** | | |
| • Oven-to-table ware | ✓ | Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| • Fine glassware | ✓ | |
| • Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| **Metal** | | |
| • Dishes | × | May cause arcing or fire. |
| • Freezer bag twist ties | × | |
| **Paper** | | |
| • Plates, cups, napkins and Kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| • Recycled paper | × | May cause arcing. |
| **Plastic** | | |
| • Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. |
| • Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| • Freezer bags | ✓× | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| **Wax or Grease-proof Paper** | ✓ | Can be used to retain moisture and prevent spattering. |

"Arcing" is the microwave term for sparks in the oven.

✓ : Recommended

✓×: Use Caution

× : Unsafe

# Microwave cooking guide

## Microwaves

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

**Cookware for microwave cooking:**
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers. Always use the ceramic tray, shelf level 1 from bottom, when using microwave mode. Put dishes and food on ceramic plate.

**Food suitable for microwave cooking:**
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with quick & easy tips at the end of guide).

**Covering during cooking**
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

**Standing times**
After cooking is over food the standing time is important to allow the temperature to even out within the food.

## Cooking guide for frozen vegetables

Use a suitable glass pyrex bowl with lid, put on ceramic tray, shelf level 1. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

| Food | Portion (g) | Power (W) | Time (Min) | Standing Time (Min) | Instructions |
|---|---|---|---|---|---|
| **Spinach** | 150 | 600 | 5 - 7 | 2 - 3 | Add 15 ml (1 tbsp) cold water. |
| **Broccoli** | 300 | 600 | 8 - 10 | 2 - 3 | Add 30 ml (2 tbsp) cold water. |
| **Peas** | 300 | 600 | 7 - 9 | 2 - 3 | Add 15 ml (1 tbsp) cold water. |
| **Green Beans** | 300 | 600 | 7½ - 9½ | 2 - 3 | Add 30 ml (2 tbsp) cold water. |
| **Mixed Vegetables** (Carrots/Peas/Corn) | 300 | 600 | 7 - 9 | 2 - 3 | Add 15 ml (1 tbsp) cold water. |
| **Mixed Vegetables** (Chinese Style) | 300 | 600 | 7½ - 9½ | 2 - 3 | Add 15 ml (1 tbsp) cold water. |

## Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.

**Hint:** Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (800 W). Use ceramic tray, shelf 1.

| Food | Portion (g) | Time (Min.) | Standing Time (Min.) | Instructions |
|---|---|---|---|---|
| **Broccoli** | 250<br>500 | 3 - 4<br>6 - 7 | 3 | Prepare even sized florets. Arrange the stems to the centre. |
| **Brussels Sprouts** | 250 | 5 - 6 | 3 | Add 60-75 ml (5-6 tbsp.) water. |
| **Carrots** | 250 | 4 - 5 | 3 | Cut carrots into even sized slices. |
| **Cauliflower** | 250<br>500 | 4 - 5<br>7 - 8 | 3 | Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. |

| Food | Portion (g) | Time (Min.) | Standing Time (Min.) | Instructions |
|---|---|---|---|---|
| **Courgettes** | 250 | 3 - 4 | 3 | Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. |
| **Egg Plants** | 250 | 3 - 4 | 3 | Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. |
| **Leeks** | 250 | 3 - 4 | 3 | Cut leeks into thick slices. |
| **Mushrooms** | 125<br>250 | 1 - 2<br>2 - 3 | 3 | Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. |
| **Onions** | 250 | 4 - 5 | 3 | Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. |
| **Pepper** | 250 | 4 - 5 | 3 | Cut pepper into small slices. |
| **Potatoes** | 250<br>500 | 4 - 5<br>7 - 8 | 3 | Weigh the peeled potatoes and cut them into similar sized halves or quarters. |
| **Turnip Cabbage** | 250 | 5 - 6 | 3 | Cut turnip cabbage into small cubes. |

## Cooking guide for rice and pasta

**Rice** - Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Put on ceramic tray, shelf 1.Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter.

The rice may not have absorbed all water after the cooking time is finished.

**Pasta** - Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

| Food | Portion (g) | Power (W) | Time (Min) | Standing Time (Min) | Instructions |
|---|---|---|---|---|---|
| **White Rice** (Parboiled) | 250<br>375 | 800 | 17 - 18<br>19 - 20 | 5 | Add 500 ml cold water.<br>Add 750 ml cold water |
| **Brown Rice** (Parboiled) | 250<br>375 | 800 | 22 - 23<br>24 - 25 | 5 | Add 500 ml cold water.<br>Add 750 ml cold water |
| **Mixed Rice** (Nice + Wild Rice) | 250 | 800 | 17 - 19 | 5 | Add 500 ml cold water. |
| **Mixed Corn** (Rice + Grain) | 250 | 800 | 19 - 20 | 5 | Add 400 ml cold water. |

| Food | Portion (g) | Power (W) | Time (Min) | Standing Time (Min) | Instructions |
|---|---|---|---|---|---|
| **Pasta** | 250 | 800 | 11 - 13 | 5 | Add 1000 ml hot water. |

## Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C. Use the ceramic tray, shelf level 1 for reheating food.

**Arranging and Covering**

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

**Power Levels and Stirring**

Some foods can be reheated using 800 W power while others should be reheated using 700W, 600W, 450W or even 300W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example). Stir well or turn food over during reheating for best results. When possible, stir again before serving. Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

**Heating and standing times**

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference. Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.. Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

## Reheating liguids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

## Reheating baby food

**Baby Food**

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30–40°C.

**Baby Milk**

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

## Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.
Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.
Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.
Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting.
The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

**Hint:** Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.
All frozen food should be defrosted using defrosting power level (180 W). Use the ceramic tray, shelf level 1.

| Food | Portion | Time (Min) | Standing Time (Min) | Instructions |
|---|---|---|---|---|
| Meat | | | | |
| Minced Beef | 250 g<br>500 g | 4 - 6<br>9 - 11 | 15 - 30 | Place the meat on the ceramic plate. |
| Pork Steaks | 250 g | 7 - 8 | | Shield thinner edges with aluminium foil.<br>Turn over after half of defrosting time. |
| Poultry | | | | |

| | | | | |
|---|---|---|---|---|
| Chicken Pieces<br><br>Whole Chicken | 500 g (2 pcs)<br><br>1200 g | 12 - 14<br><br>28 - 32 | 15 - 60 | First, put chicken pieces first skin-side down, whole chicken first breast-side-down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time. |
| Fish<br><br>Fish Fillets<br><br>Whole Fish | <br><br>200 g<br><br>400 g | <br><br>6 - 7<br><br>11 - 13 | <br><br>10 - 25 | <br><br>Put frozen fish in the middle of ceramic plate.<br>Arrange the thinner parts under the thicker parts.<br>Shield narrow ends of fillets and tail of whole fish<br>With aluminium foil.<br>Turn over after half of defrosting time. |
| Fruit<br><br>Berries | <br><br>300 g | <br><br>6 - 7 | <br><br>5 - 10 | <br><br>Spread fruit on a flat, round glass dish (with a large diameter). |
| Bread<br><br>**Bread Rolls**<br>(Each ca. 50 g)<br>Toast / Sandwich<br><br>**German bread**<br>(wheat + rye flour) | <br><br>2 pcs<br>4 pcs<br>250 g<br><br>500 g | <br><br>1 - 1½<br>2½ - 3<br>4 - 4½<br><br>7 - 9 | <br><br>5 - 20 | <br><br>Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate.<br>Turn over after half of defrosting time. |

## Quick & Easy

**Melting butter**
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 800 W, until butter is melted.

**Melting chocolate**
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

**Melting crystallized honey**
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300W, until honey is melted.

**Melting gelatine**
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for one minute using 300W.
Stir after melting.

**Cooking glaze/icing (for cake and gateaux)**
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 800 W, until glaze/icing is transparent. Stir twice during cooking.

**Cooking jam**
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 800 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

**Cooking pudding**
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 800 W.
Stir several times well during cooking.

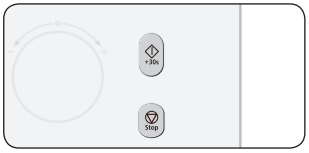
**Browning almond slices**
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!



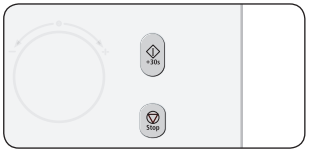
## SWITCHING OFF THE BEEPER

You can switch the beeper off whenever you want.

1. To switch beeper off, press **Stop/Cancel** (⊘) and **Start** (⏻) button at the same time.




2. To switch beeper back on, press **Stop/Cancel** (⊘) and **Start** (⏻) button again at the same time.



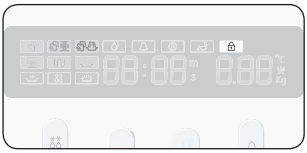
# CHILD SAFETY LOCK

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

## To lock the oven

1. Press **Select** (🖐) and **Stop/Cancel** button at the same time and hold for 3 seconds.

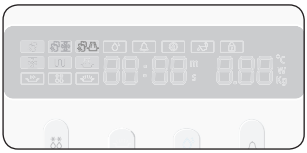
2. Lock symbol appears on DISPLAY indicating all functions locked.



## To unlock the oven

1. Press **Select** (🖐) and **Stop/Cancel** button at the same time and hold for 3 seconds.

2. Lock symbol disappears indicating functions unlocked.

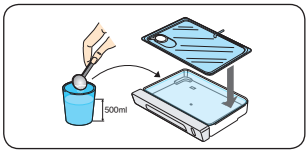


## CLEANING YOUR OVEN

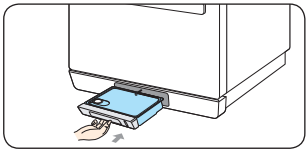
### Descaling

When you see the “ ” message on the control panel, the machine needs to be Descale.

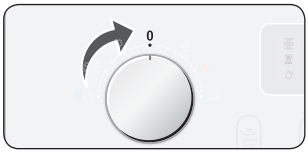
1. **Dilute and uses according to description of buying citric acid.**



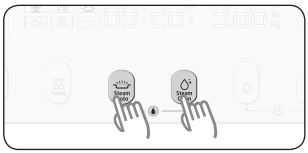

2. Pour the mixed water into the tank and close the lid before installing it into the main unit.



3. Turn the selection wheel to [Standby].

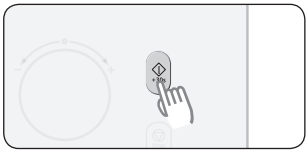


4. Close the door and press and hold down both the “Steam Auto” and “Steam Clean” buttons for 3 seconds. The machine displays “40 minutes 00 second” in the status bar and starts steam washing.



5. When it has progressed for about 30 minutes, the machine displays “10 minutes 00 second” on the status bar and stops operating with a beep. Remove the tank and empty any remaining water. Wash the tank with water and fi ll it with 500ml water. Close the lid and install it into the main unit.

6. Press the [Start/+30 sec] button.



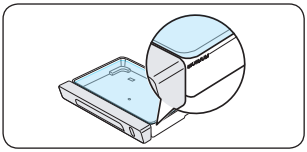
7. When done, the machine will make a beep. Empty both the tank and the tray and clean the tank with water.
8. When done, open the door and wipe inside the cooking room with a dry cloth.

- Citric acid is not harmful to humans in terms of food safety.
- You can obtain citric acid at a pharmacy.
- Water is used for steam cooking, which contains calcium and magnesium. Through heating, water evaporates and only the floating materials (minerals) remain (not harmful to humans).

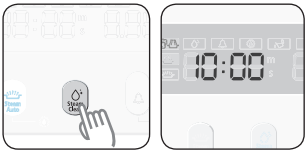
## Using the steam clean feature

The Steam Clean feature allows you to sanitize your oven in just 10 minutes. The **STEAM CLEAN** ( ) process takes 7 minutes, and the standby time for the process is 3 minutes.

1. Fill the water supply tank up to the maximum line and place it on the product.



2. Press **STEAM CLEAN** ( ) The oven will start automatically.




**Important:**
- Use this feature only when oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners for safety reasons.

## Cleaning your microwave oven

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

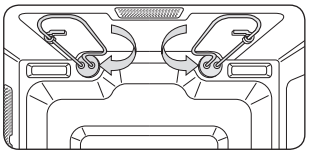
1. Clean outside surfaces with a soft cloth and warm soapy water Rinse and dry.
2. Remove any splashes or stains on inside surfaces with a soapy cloth Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the fl oor of the empty oven and heat for ten minutes at maximum power.
4. Wash the inside.

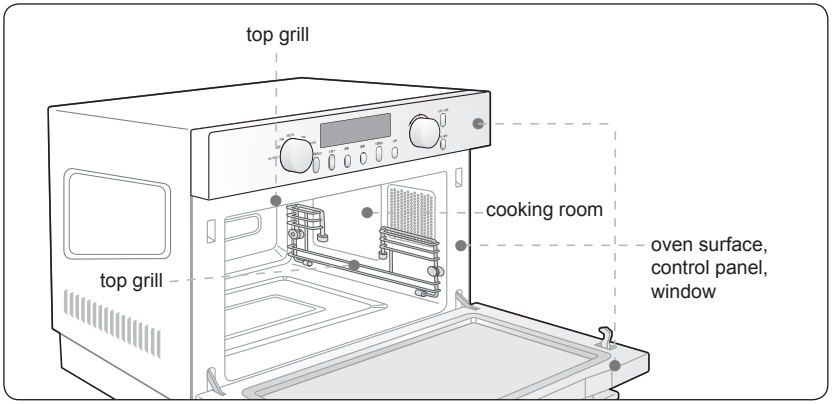
**Important:**

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

## Cleaning the **top grill**

**1.** Opening the top grill to the left or right, as shown in the figure, will facilitate cleaning. (When cleaning is finished, make sure to close the grill).






## Cleaning inside the **cooking room**

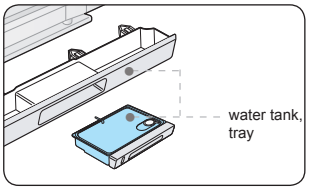
**1.** Remove both left and right shelves and wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.
**2.** When completed, install both shelves back into the correct positions.
**3.** Even solid, difficult stains or dry leftovers can be removed by a steam wash.

## Cleaning the **oven surface, control panel** and **window**

**1.** The surface of the oven can be wiped with a wet dish towel, followed by a dry cloth to remove the water completely.
**2.** Do not use force when cleaning the control panel as it can be damaged while cleaning.
**3.** Clean the transparent window with a neutral detergent-dipped dish towel and then with a dry cloth until no water remains.

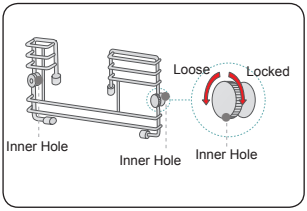
## Cleaning the **water tank** and the **tray**

**1.** Wipe them with a sponge dipped in a neutral detergent and then rinse them with water.



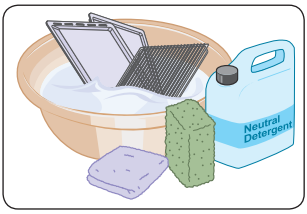
## Removing the **shelf**

1. To remove the shelf: Loosen the shelf screw by turning it to the left.
2. To install the shelf: Insert the shelf into the inner hole and then into the outer hole, and turn the shelf screw to the right until it is secured.




## Cleaning the **accessories**

1. Wipe them with a neutral detergent and dry them before inserting them back into the cooking room.
2. Do not use force on the accessories when wiping them with a scrubber, as this may damage the coated surface.




⚠
- NEVER use benzene, thinner or a metal scrubber to clean. Otherwise, it can cause discoloration or damage to the surface.
- Do not spray water onto the machine when cleaning it. This can lead to electric shock or fire.
- Do not expose the water tank or tray to direct sunlight to dry it. This can result in malformation or damage.

# troubleshooting and error code



## STORING AND REPAIRING YOUR MICROWAVE OVEN

Repairs should only be made by a qualified service technician.
If oven requires servicing, unplug the oven and contact the nearest Samsung Customer Service Center.

When calling, please have the following information ready:
- The model number and serial number (Can be found at rear of the oven.)
- Warranty details
- Clear description of the problem

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

## TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

### Food remains uncooked.

- Ensure timer has been set correctly and **Start** button pressed.
- Firmly close door.
- Make sure you have not blown a fuse or triggered a circuit breaker.

### Food is either overcooked or undercooked.

- Make sure appropriate cook time was used.
- Make sure appropriate power level was used.

### Sparking and cracking (arcing) occur inside the oven.

- Make sure you are using proper cookware without metal trimmings.
- Make sure no forks or other metal utensils have been left inside the oven.
- If using aluminum foil, make sure it is not too close to inside walls.

### The oven causes interference with radios or televisions.

- Slight interference on televisions or radios may occur when the oven is operating. To minimize this effect, try to install oven away from televisions, radios and aerials.

### Electronic interference causes DISPLAY to be reset.

- Disconnect the power plug and reconnect it. Reset the time.

### Condensation appears inside the oven.

- This is a normal occurrence. Simply wipe away after cooking.

### The fan continues to operate after the oven has been turned off.

- This is a normal occurrence. Cooling fan may continue to operate for up to three minutes after oven has been turned off.

Air flow is detected around the door and outer casing.

- This is a normal occurrence.

Light reflection around the door and outer casing.

- This is a normal occurrence.

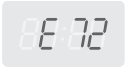
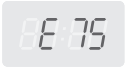
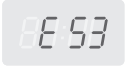
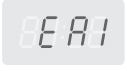
Steam escapes from around the door or vents.

- This is a normal occurrence.

A clicking sound occurs while the oven is operating, especially in defrosting mode.

- This is a normal occurrence.

## ERROR AND SAFETY CODES

| Error Code | General Functions |
|---|---|
| | **TEMP SENSOR OPEN**<br>In case the value of the temperature sensor is more than 250 °C during operation / cancellation. |
| | **TEMP SENSOR SHORT**<br>In case the value of the temperature sensor is less than 5 °C during operation / cancellation. |
| | **UNFINISHED PREHEAT**<br>In case the oven has not reached the desired temperature although a ceratin amount of time has passed (unfinished preheat) |
| | **OVER 230 °C DURING OPERATION OF MWO MODE**<br>In case the temperature rises over 230 °C during operation of mwo mode (fire sensed). |
| | **STEAM SENSOR OPEN**<br>In case the value of the temperature sensor is less than 250 °C after operation of the steam heater for a certain time. |
|  | **STEAM SENSOR SHORT**<br>In case the value of the temperature sensor is less than 5 °C after operation of the steam heater for a certain time. |
|  | **DESCALE MAX. TIME OVER (or STEAM USE MAX. TIME OVER)**<br>In case the steam operation time after the descaling message has been passed. |
| | **POWER ON EEPROM COMMUNICATION ERROR** |
|  | **EEPROM READ / WRITE ERROR** |
|  | **DO NOT SENSE DAMPER MOTOR FOR 1MIN** |

# technical data

Samsung strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.



## TECHNICAL DATA

| | | |
|---|---|---|
| **Power Source** | | 230 V ~ 50 Hz |
| **Power Consumption** | Maximum power | 3000 W |
| | Microwave | 1530 W |
| | Grill | 1540 W |
| | Convection (Fan Oven) | 2050 W |
| | Steam | 2850 W |
| **Output Power** | | 100 W / 800 W (IEC - 705) |
| **Operating Frequency** | | 2450 MHz |
| **Magnetron** | | OM75P (20) |
| **Cooling Method** | | Cooling fan motor |
| **Volume (usable capacity)** | | 36 ℓ |
| **Dimensions (W x H x D)** | Outside | 520 x 425 x 481 mm |
| | Oven Cavity | 400 x 235 x 385 mm |
| **Weight** | Net | 27.3 kg approx |

# note

# note

QUESTIONS OR COMMENTS

| COUNTRY | CALL | OR VISIT US ONLINE AT |
|---|---|---|
| TURKEY | 444-77-11 | www.samsung.com |
| SOUTH AFRICA | 0860-SAMSUNG (726-7864) | |
| U.A.E | 800-SAMSUNG (726-7864) | |
| BAHRAIN | 8000-4726 | - |
| JORDAN | 800-22273 | - |

Code. : DE68-03579D-02